

Fee Code 4102

ORGANIC SYSTEM PLAN - MUSHROOM / FUNGI PRODUCER

FARM BUSINESS NAME:					CATION NUMBER:		
ORGANIC GROWER / PRODUCER NAME: FARM LOCATION (COUNTY/STATE):							
Section G. Packing					[NOS		
205.272]					[NOO		
USDA organic regulations requires that packing practices and procedures present no contamination risk to organic products from commingling with non-organic products or contact with prohibited substances.							
 Packaging materials, bins, and storage containers must not contain synthetic fungicides, preservatives, or fumigants. 							
 Reusable bags or containers that have been in contact with any substance in such a manner as to compromise the organic integrity cannot be used unless the bag or container has been thoroughly cleaned. 							
Not applicable. Only field packing occurs. Crops are not further packed or labeled on farm. Skip to next section.							
Do you pack or handle organic products grown or supplied by other organic operations? Yes No							
1a. If no, skip to #5.							
1b. If yes, how do you market	the products?						
☐ CSA☐ Farm or produce stand☐ Farmers Market		olesal er (ple			ete a Handler Applio fy):	cation	
Tip! If you handle another operation's organic crops or processed products for any markets other than a CSA, farm stand, or farmers market you must apply for organic handling certification. Contact our office or visit our website for the application packet.							
2. List all crops and/or processed products that you plan to source off farm to supplement your CSA shares, produce stand sales or farmer's market sales (e.g. coffee, eggs, chocolate bars, apples, raspberries). Attach another sheet if necessary.							
Crops or Products – Include Brand Name if Applicable	Supplier Name	Raw crop ✓	Packaged Product ✓	Organic ✓	Organic Certification Agency	Non-certified≺	



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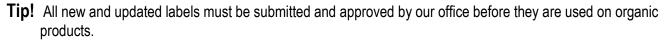
3. Does your record keeping system balance quantities of organic product grown on your own farm and organic products received from other operations with total organic products sold?							
4. How do you verify that incoming organic products comply with National Organic Standards?Obtain valid organic certificatesOther (please specify):							
5. Describe how you ensure organic crops and products are not commingled with non-organic crops during packing.							
Not applicable, only organic crops are packed.							
Tip! If you sell organic crops or processed products supplied from other operations, include the gross annual income from these organic sales with your total income when calculating your annual fee.							
	Maintain records regarding incoming products (purchasing, receiving, storage, packing, delivery, sales) and ensure organic and nonorganic products are clearly identified. Purchased product records must be auditable and made available during the organic inspection.						
Pa	kaging						
6.	Do you pack organic products into shipping or storage containers (wholesale packages)? — Yes — No If yes, attach samples of all wholesale labels.						
7.	Do you pack organic products into retail packages (e.g. clamshells, bags, boxes or other containers the consumer takes home)?						



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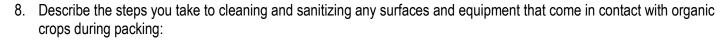
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If yes, attach samples of all retail labels.



For details on labeling organic products, see the labeling guidance, included in your certification packet and available online, or contact us directly with your questions.

Cleaning and Sanitizing



Tip! Cleaning and sanitizing of surfaces and equipment that come in contact with organic products must be documented and records must be available at inspection.

If materials are known to leave residues even after a potable water rinse (e.g. quaternary ammonium), you must take additional steps to prevent contamination of organic products and have residue tests available during inspections.

9. Describe the steps you take to clean and/or sanitize organic crops prior to packing.

Tip! Include the name of the post harvest cleaning materials used in direct contact with organic crops in the Materials Inventory. All post harvest materials that come in direct contact with organic products must contain ingredients on the National List of Approved Substances.



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10. Describe how you document your cleaning and sanitation steps.

Pest Control		
 11. Check all pest problems at your packing area: No pest problems Birds Crawling insects Other (please spe Flying insects 	ecify):	
12. Check all pest management used in your packing	area:	
Good sanitation Incoming product inspection Vitamin baits Removal of exterior habitat / food Ultrasound/light devices Pyrethrum Clean up spilled product Rotenone Sealed doors and/or windows Sticky traps	Repair of holes/cracks Electrocutors Diatomaceous earth Screened windows/vents Pheromone traps Heat treatments Physical barriers Mechanical traps Boric acid	Air curtains Freezing treatments Crack and crevice spray* Monitoring Fumigation* Synthetic baits* Fogging* Other (please specify):

*12a. Explain how organic products and packaging are protected from exposure to synthetic pest control substances, or other synthetic materials, in your packing area.